



Brookside Country Club
Weddings
2021/2022



850 N. Adams Street
Pottstown, PA 19464
610-323-4520

info@brooksidepottstown.com



Your Dream Wedding Day at Brookside Country Club
A Five Hour Affair Featuring:

Signature Newlywed Cocktail

A delicious, refreshing cocktail will be awaiting your guests as they arrive to your celebration.

Four-and One-Half Hour Deluxe Open Bar
Closing only for your introductions as the new Mr. & Mrs.

Stations of Displayed Crudités and Dips, Sliced Seasonal Fruit and Assorted Cheeses
Plus Abundant Staff Butlered Hors d'oeuvres

Your guests will relax and enjoy their first hour on our beautiful patios.

Champagne Wedding Toast

Elegantly Served Three Course Meal or Decadent Four Entrée Buffet

Custom Wedding Cake
Prepared by Sweet Layers

Complimentary Wedding Linens
With Napkins in a Variety of Colors

Votive Candles to Compliment Your Centerpieces

Private Wedding Party Spaces

Complimentary Planning Dinner for the Bride and Groom
The two of you will have the opportunity to visit for a tasting and planning dinner
with our Wedding Director.

Round of Golf for Four
Plan an outing for four the day before your big day.

One Year Complimentary Social Membership
Become a member the day you book your wedding.

All Applicable Sales Tax and Service Charges
We have included the 6% sales tax and 20% service charge in the pricing.



Your Wedding Celebration Begins:
The First Hour ~ Cocktail Reception

- ~ Your Signature Newlywed Cocktail and Deluxe Open Bar
- ~ Elegantly Displayed Assorted Cheeses and Crudités with Fresh Seasonal Fruits and Dipping Sauces
- ~ Selection of Six (6) Hors d'oeuvres or Cold Canapes to be Staff Butlered

Lobster and Grilled Vegetable Quesadillas
Chicken, Cheddar and Jalapeno Quesadillas
Swedish Meatballs
Franks in a Blanket
Mushrooms Stuffed with Sausage, Three Cheeses and Sausage
Mushrooms Stuffed with Crabmeat
Fried White Cheddar Macaroni and Cheese with Marinara
Crab and Avocado Spring Rolls
Sesame Chicken with Honey Sesame Dipping Sauce
Provolone, Peppers and Basil in Puff Pastry
Plum Tomato, Fresh Mozzarella and Basil en Croute
Ginger Soy Tempura Shrimp
Scallops Wrapped in Bacon
Miniature Cajun Crab Cakes with Creole Remoulade
Pineapple Soy Glazed Pork and Jalapeno Kabobs
Shrimp Wrapped in Bacon with Horseradish Cream
Clams Casino
Spanakopita (Spinach and Feta in Phyllo)
Cheesesteak Spring Rolls with Marinara
Buffalo Chicken Spring Rolls with Blue Cheese
Creamy Lobster Macaroni and Cheese
Tomato Soup Shooters with Grilled Cheese Triangles
French Onion Soup Cups
Charred Beef Tenderloin en Croute with Caramelized Shallot Mayonnaise
Smoked Salmon en Croute with Cream Cheese and Red Onion
Blue Cheese Mousse on Brioche with Red Grapes
Tuna Tartar with Wasabi Cream
Jumbo Shrimp Cocktail - \$5
Grilled or Roast Lollypop Lambchops - \$3



Upgrade Your Cocktail Reception with these
Elegant Displays and Action Stations

Chef's Antipasto Display - \$5

Assorted Italian Meats, House-made Mozzarella, Provolone, Marinated Vegetables, Roast Red Peppers, Black and Green Olives with Croustades

Sushi Display - \$9

Oyster Shooters, Sushi Grade Tuna with Marinated Vegetable Slaw and Wasabi,
Sushi Handrolls and Sashimi

Iced Jumbo Shrimp Display with Cocktail Sauce - \$15

Gourmet Mashed Potato Bar - \$7

Mashed Red Bliss Potatoes and Mashed Sweet Potatoes

Toppings: Sour Cream, Chopped Chives, Crispy Bacon Crumbles, Caramelized Onions, Sautéed Mushrooms,
Horseradish Cream, Herbed Whipped Butter, Assorted Shredded Cheeses, Blue Cheese Crumbles, Brown
Sugar, Mini Marshmallows, Cinnamon Butter

Pasta Station – \$10

Chef Manned

PASTA – Choose 2

~ Smoked Mozzarella and Roast Pepper Ravioli

~ Linguini

~ Penne Rigaté

~ Farfalle

~ Ricotta Cheese Ravioli

~ Orecchiette

SAUCE – Choose 2

~ Alfredo

~ Pesto Cream with Plum Tomato

~ Sweet Italian Sausage Ragout

~ Beef Bolognaise with Three Cheeses

~ Vodka Sauce with Spinach and Mushrooms

~ Rose Sauce with Sundried Tomato, Peppers and Onions

~ Marinara



~ The Brookside Romantic Wedding Dinner ~
A Classic Served Meal

Salad
Choice of One

- ~ Brookside Garden Salad with Choice of Dressing
- ~ Traditional Caesar Salad with House-made Herb Croutons and Fresh Parmesan Cheese
- ~ Petite Iceberg Wedge with Chopped Plum Tomato, Crispy Bacon and Blue Cheese Dressing
- ~ Baby Spinach tossed with Balsamic Strawberries, Meringue Pecans and Blue Cheese Crumbles

Served with Brookside's Fresh Baked Warm Rolls



Entrees
Choice of Three

BEEF

- ~ Eight Ounce Premium Angus Gold Filet Mignon served with Sauce Bearnaise - \$ 123
- ~ Sliced Slow Roasted Tenderloin of Beef Served with Sauce Bearnaise - \$ 120
- ~ Grilled Twelve Ounce Premium Gold Angus Strip Steak with Herb Butter and Onion Crisps - \$ 118
- ~ Grilled Twin Tournedos of Beef Tenderloin Topped with Blue Cheese Herb Crust on Sauteed Mushrooms and Port Wine Demi-Glace - \$ 118
- ~ Boneless Short Ribs Braised in Red Wine and Roast Root Vegetables - \$ 116
- ~ Roast Sliced King Cut Prime Rib of Beef Au Jus - \$ 116
- ~ Marinated, Sliced London Broil with Burgundy Mushroom Demi - \$ 110

FISH and SEAFOOD

- ~ Broiled Cold-Water Lobster Tail with Drawn Butter and Lemon – Market Pricing
- ~ Broiled Jumbo Shrimp Stuffed with Crabmeat with Drawn Butter and Lemon - \$123
- ~ Brookside Twin Maryland Style Crab Cakes with Lemon and Choice of Cocktail or Tartar Sauce - \$120
- ~ Broiled Flounder Fillet Stuffed with Crabmeat in a Lemon Beurre Blanc - \$118
- ~ Salmon Fillet with a Crispy Potato and Chive Crust with Fresh Lemon - \$112
 - ~ Grilled Salmon Fillet in a Lemon Beurre Blanc - \$110
 - ~ Pan Seared Herb Butter Braised Fillet of Halibut - \$112

POULTRY

- ~ Chicken Oscar – Sautéed Medallions of Chicken Breast, topped with Crabmeat, Asparagus Spears and Hollandaise - \$115
- ~ Chicken Cordon Blue – Bread Crumb Crusted and Baked Boneless Chicken Breast, Stuffed with Ham and Gruyere Cheese and Served with a Creamy Supreme Sauce - \$111
- Chicken Prosciutto – Sautéed Medallions of Chicken Inlayed with Prosciutto and Asiago Cheese in a Mushroom and Garlic Spinach Cream Sauce - \$111
- ~ Chicken Picatta – Sliced Pan Roast Chicken Breast in a Butter and White Wine Sauce with Lemon, Herbs and Capers - \$110
 - ~ Chicken Marsala – Sautéed Chicken Breast in a Marsala Wine and Mushroom Sauce - \$110
 - ~ Roast Sliced Breast of Turkey with Giblet Gravy - \$110

VEAL AND PORK

- ~ Osso Bucco Milanese – Veal Shank Braised in White Wine, Broth and Vegetables - \$115
- ~ Veal Oscar – Sautéed Medallions of Veal, topped with Crabmeat, Asparagus Spears and Hollandaise - \$116
 - ~ Veal Marsala – Sautéed Medallions of Veal in a Marsala Wine and Mushroom Sauce - \$112
 - ~ Sliced Herb Rubbed Roast Pork Tenderloin with Caramelized Apples and Pan Gravy - \$110
 - ~ Honey Baked Virginia Ham in Pineapple Sauce - \$110

VEGETARIAN

~ Farfalle tossed with Plum Tomato, Herbs, Spinach, Braised Mushrooms, Cannellini Beans, Garlic, Olive Oil and Parmesan Cheese - \$110

~ Herbed Couscous with Roast Portobello Mushrooms and Grilled Vegetables - \$110

DUETS

Our Chef will prepare a combination entrée by pairing from any of the above entrée options. Pricing will be determined by selections.

STARCHES AND VEGETABLES

Choose Two

- ~ Roasted Red Bliss Potatoes
- ~ Mashed Red Bliss Potatoes with Sour Cream and Chives
- ~ Mashed Yukon Gold Garlic Potatoes
 - ~ Au Gratin Potatoes
 - ~ Wild Mushroom Risotto
 - ~ Saffron Risotto
- ~ Baked Potato with Sour Cream and Chives
- ~ White and Wild Rice Medley
- ~ Green Beans Almandine
- ~ Honey Glazed Carrots
- ~ Cauliflower Au Gratin
- ~ Oriental Vegetable Stir Fry
- ~ Steamed Vegetable Medley (Broccoli, Cauliflower and Carrots)
- ~ Sauté of Zucchini, Squash and Plum Tomato with Herbs
- ~ Steamed Asparagus (In Season)

DESSERT

Your Custom Wedding Cake, cut and served or displayed.
Station of Fresh Brewed Coffee, Decaf Coffee, Hot Tea

Choice of One

- ~ Chefs Vanilla Ice Cream Sundae Bar with all the Traditional Toppings
- ~ Chef's Gourmet Sweet Table – An Assortment of Miniature Pastries and Petite Fours
- ~ Bananas Foster Station – Sliced Bananas Sautéed with Brown Sugar and Rum atop Vanilla Bean Ice Cream - \$6
- ~ Chocolate Fondue Station – Rich Melted Chocolate with Assorted Sweet Toppings for Dipping - \$6





The Brookside Grande Wedding Buffet \$115

SALAD

Choice of One - Served

- ~ Brookside Garden Salad with Choice of Dressing
- ~ Traditional Caesar Salad with House-made Herb Croutons and Fresh Parmesan Cheese
- ~ Petite Iceberg Wedge with Chopped Plum Tomato, Crispy Bacon and Blue Cheese Dressing
- ~ Baby Spinach tossed with Balsamic Strawberries, Meringue Pecans and Blue Cheese Crumbles

Served with Brookside's Fresh Baked Warm Rolls

BUFFET

ENTREES – Choose One Entrée from each Category

BEEF

- ~ Seared Tenderloin Tips Bordelaise
- ~ Sliced Marinated London Broil with Burgundy Mushroom Demi
- ~ Grilled Blue Cheese Tournedos of Beef Tenderloin over Balsamic Mushrooms and Onions
- ~ Boneless Short Ribs Braised in Red Wine and Roast Root Vegetables
 - ~ Chef Carved Roast Prime Rib of Beef Au Jus – \$6
 - ~ Chef Carved Roast Beef Tenderloin with Sauce Bearnaise - \$8

FISH and SEAFOOD

- ~ Grilled Salmon Fillet over Spinach with Lemon Beurre Blanc
- ~ Salmon Fillet with Crispy Potato and Chive Crust over Braised Leeks
- ~ Flounder Roulades Stuffed with Crabmeat and Fresh Lemon
 - ~ Pan Seared Herb Butter Braised Fillet of Halibut
 - ~ Maryland Style Crab Cakes with Creole Remoulade - \$7
 - ~ Jumbo Shrimp Stuffed with Crab Imperial - \$7

POULTRY

~ Chicken Oscar

Sautéed Medallions of Chicken Breast, topped with Crabmeat, Asparagus Spears and Hollandaise

~ Chicken Cordon Blue

Bread Crumb Crusted and Baked Boneless Chicken Breast, Stuffed with Ham and Gruyere Cheese and

Served with a Creamy Supreme Sauce

Chicken Prosciutto

Sautéed Medallions of Chicken Inlayed with Prosciutto and Asiago Cheese in a Mushroom and Garlic Spinach Cream Sauce

~ Chicken Picatta – Sliced Pan Roast Chicken Breast in a Butter and White Wine Sauce with Lemon, Herbs and Capers

~ Chicken Marsala – Sautéed Chicken Breast in a Marsala Wine and Mushroom Sauce

~ Roast Sliced Breast of Turkey with Giblet Gravy

PASTA

- ~ Penne Rigate tossed with a Beef Bolognese Sauce and Three Cheeses
- ~ Farfalle tossed with Plum Tomato, Herbs, Spinach, Braised Mushrooms, Cannellini Beans, Garlic, Olive Oil and Parmesan Cheese
- ~ Smoked Mozzarella and Roast Red Pepper Ravioli with Plum Tomato in Pesto Cream Sauce
 - ~ Linguini in Creamy Alfredo Sauce
 - ~ Ricotta Cheese Ravioli with a Sweet Italian Ragout
 - ~ Shrimp Scampi with Linguini - \$5

STARCHES AND VEGETABLES

Choose Two

- ~ Roasted Red Bliss Potatoes
- ~ Mashed Red Bliss Potatoes with Sour Cream and Chives
 - ~ Mashed Yukon Gold Garlic Potatoes
 - ~ Au Gratin Potatoes
 - ~ Wild Mushroom Risotto
 - ~ Saffron Risotto
 - ~ Baked Potato with Sour Cream and Chives
 - ~ White and Wild Rice Medley
 - ~ Green Beans Almandine
 - ~ Honey Glazed Carrots
 - ~ Cauliflower Au Gratin
 - ~ Oriental Vegetable Stir Fry
- ~ Steamed Vegetable Medley (Broccoli, Cauliflower and Carrots)
- ~ Sauté of Zucchini, Squash and Plum Tomato with Herbs
- ~ Steamed Asparagus (In Season)

DESSERT

Your Custom Wedding Cake

Cut and served or displayed.

Station of Fresh Brewed Coffee, Decaf Coffee, Hot Tea

Choice of One

- ~ Chefs Vanilla Ice Cream Sundae Bar with all the Traditional Toppings
- ~ Chef's Gourmet Sweet Table – An Assortment of Miniature Pastries and Petite Fours
- ~ Bananas Foster Station – Sliced Bananas Sautéed with Brown Sugar and Rum atop Vanilla Bean Ice Cream - \$6
- ~ Chocolate Fondue Station – Rich Melted Chocolate with Assorted Sweet Toppings for Dipping - \$6



Brookside Deluxe Open Bar
Included in the package price

LIQUOR – all included

Whiskey and Bourbon

Seagram's 7
Canadian Club
Windsor Canadian
VO
Jack Daniels
Jim Beam
Old Grandad

Vodka

New Amsterdam
Skyy
Pinnacle Flavors

Rum

Blue Chair White
Malibu Coconut
Captain Morgan Spiced

Tequila

Camarena Blanco

Gin

Gordons
Beefeater

Miscellaneous

Southern Comfort
Liqueur's
Brandys
Cordials

HOUSE WINES – Choose 5

Chardonnay
Pinot Grigio
Sauvignon Blanc
White Zinfandel
Riesling
Moscato
Cabernet Sauvignon
Merlot
Pinot Noir

DRAFT BEERS – Choose 2

Budweiser
Bud Light
Coors
Coors Light
Miller
Miller Lite
Yuengling



Imported or Craft Draft Beers may be substituted for \$3 per person
Limited Domestic, Imported and Craft Bottled Beer may be substituted for \$3 per person
OR Added for \$5 per person



Brookside's Super Premium Open Bar
Upgrade your package for an \$6 additional per person,
by adding these brands to your Deluxe Open Bar.

LIQUORS
All Included

Scotch
Dewar's
Johnnie Walker Black

Bourbon
Makers Mark
Knob Creek

Whiskey
Crown Royal
Crown Royal Apple
Jameson Irish

Vodka
Tito's
Grey Goose
Absolute Citron
Stolichnaya Orange

Gin
Tanqueray
Bombay Sapphire

Tequila
Don Julio
Patron

Cordials
Bailey's Irish Cream
Chambord
Courvoisier VSOP
Drambuie

Ask about additional brands as substitutions.

WINES

Whites – choose two
Kendall Jackson Chardonnay
Simi Chardonnay
Kim Crawford Sauvignon Blanc
Santa Margherita Pinot Grigio
Pacific Rim Riesling

Reds – choose two
Kendall Jackson Cabernet Sauvignon
Simi Cabernet Sauvignon
Mark West Pinot Noir
Kaiken Malbec

Ask about additional varietals as substitutions.

BOTTLED BEERS
Choose four

Amstel Light
Corona
Corona Light
Heineken
Michelob Ultra
Stella Artois
Miller Lite
Coors Light
Yuengling Lager
Budweiser
Bud Light

Ask about available
Craft Beers in Bottles or Barrels.



Brookside Enhancements

Add a Soup Course to Your Meal

Soups du Jour - \$4

Cream of Broccoli

Tomato Bisque

Cream of Potato Leek

Chicken Vegetable with Rice

Tomato Vegetable with Orzo

Minestrone

Chicken Corn Chowder

Italian Wedding

Cream of Wild Mushroom

Specialty Soups and Bisques - \$6

Shrimp Bisque

Crab Bisque

Lobster Bisque

Maryland Style Crab Chowder

Cream of Asparagus

French Onion (not available on buffet or station)

Ice Sculpture or Ice Luge

Create your own personal design or choose from the many options offered
\$350 and up

Chair Covers - \$5 per chair

Includes chair cover in white, ivory or black with a wide variety of sashes
from which to choose.

Specialty Linens

Inquire

Coat Room Attendant

Complimentary



~ Brookside Country Club ~ Wedding Policy Information

Deposits/Payments A deposit of \$ 1000 is due at the time of contract signing. A second payment of 50% of the estimated remaining balance is due six (6) months prior to your event. The final payment is due one (1) week prior to your event. We accept personal or certified checks, cash or major credit cards for all payments made, however, credit card payments for the second and third deposits will be subject to a 3% processing fee.

All deposits are non-refundable. Deposits may be transferrable under circumstances involving government restrictions.

Pricing All menu pricing is **inclusive** of 6% PA sales tax and 20% service charge. Prices quoted are subject to change until contract signing.

Guest Minimums The months of May through October are considered in-season. All Saturday bookings during these months will be subject to a \$ 10,000 spending minimum. There are no spending minimums for all Friday and Sunday bookings throughout the year and for Saturday bookings during the off-season.

Rental and Setup Fees A wedding reception includes the rental of the ballroom, dining room and outdoor spaces, for which the rental fee is \$500. Several ceremony spaces are available. The ceremony fee is \$5 per person. The ballroom comfortably seats up to 200 for dinner and dancing.

Tasting and Planning Dinner Brookside Country Club provides a complimentary tasting for two to our Bride and Groom on a convenient date six (6) months prior to your celebration. The date and arrangements will be set by our wedding/events manager and will also include a planning meeting to discuss the final menu selections and all the details for your celebration. The 50% payment of your estimated balance will be due during this time. Additional guests (up to 4) are invited to join the tasting at a cost of \$40 per person plus tax and service charge.

Menu Selections/Guest Guarantees **Final** guest guarantee and meal breakdown will be due seven (7) days prior to the event. The final payment will be based on the **final** guest count already submitted unless there have been additions to the count. There will be no cancellations permitted from the **final** guest count. The final payment will be due one (1) week prior to your event.

*The client will be responsible for providing the appropriate means of signifying entrée choices for the guests. Our wedding/ events manager will provide suggestions.

Event Hours Wedding receptions are five (5) hours in length. A function that is both wedding ceremony and reception is afforded one (1) additional hour at the beginning of the time frame with a guest guarantee of one hundred (100) or more. Brookside Country Club is very flexible regarding event starting times; however, all events must end by midnight. **Extensions:** There are occasions when it is requested that there be a one (1) hour time extension. This must be arranged prior to the event. The fee for this one (1) hour extension is \$500. It is suggested that the bar be closed during that hour, but if the bar remains open, the cost of the beverages consumed, or food prepared will be added to the fee.

Event Conclusion All guests and vendors must be vacated from the Brookside Country Club property within one (1) hour from the contracted conclusion time. As a courtesy, Brookside Country Club staff will organize and have ready for loading any wedding items (other than wedding gifts). The host is required to make prior arrangements for the removal of all belongings at the conclusion and for the transportation of all guests. A fee of \$250 will be charged when guests or vendors remain on the property after the allotted departure time.

Vendors Brookside Country Club requires that all vendor contact information be provided to the wedding/events manager at the time of the Planning Dinner. It is the responsibility of the event host to notify all vendors to contact Brookside for information regarding set up time and space requirements.

Liquor Service As a Pennsylvania Liquor Control Board License holder, The Brookside Country Club staff reserves the right to refuse service of alcoholic beverages to persons deemed to be under the age of twenty one (21) unless proof of age is provided and to persons who appear intoxicated. It is also the law to prevent any adult from serving underage persons alcohol. Any adult guest believed to have done so will be asked to leave the property or law enforcement will be called. Brookside Country Club policies require that all alcoholic beverages must be provided by Brookside Country Club and none may be brought in or removed from our property by any member or guest. Brookside Country Club has a "NO SHOT" policy. Alcoholic beverages will not be served prior to the contracted start time unless otherwise arranged with management.

Food and Dietary Policies Brookside Country Club is very proud to have a wonderful Chef and culinary team; therefore, no outside food may be brought into the facility unless otherwise approved by management. No food supplied by Brookside Country Club may leave the facility.

*Brookside Country Club will be happy to provide a gourmet vegetarian or vegan entrée. Please discuss any other dietary restrictions your guests may have with our wedding/events manager. Our Chef will do his best to accommodate any issues.

*A children's meal of Chicken Fingers and French Fries will be provided for children 11 years old and younger. The cost for children ages 3 through 11 is \$30. Children under 3 are complimentary. A \$10 discount will be applied to young adults ages 12 through 20 when an open bar package has been chosen. Your vendors will be served a chicken or vegetarian entree for \$30 or a buffet for \$40.

Additional Private Spaces Brookside Country Club will provide private areas to the Wedding Party for wedding ceremony preparation when the ceremony is contracted on the property. The Ladies Lounge and the Founders Room will be provided complimentary up to 4 (four) hours prior to the contracted event time and will be available to the Wedding Party until the start of ceremony. All belongings must be cleared from these spaces between the ceremony and reception. Brookside Country Club is not responsible for the security of any belongings. The Founders Room will also be provided to the Wedding Party arriving from a separate ceremony location and may be utilized as a private cocktail space prior to the wedding reception. All above policies apply.

Decorations Brookside Country Club provides white floor-length linen with linen overlay and various napkin colors. Chair covers and specialty linen are available on a rental basis. The wedding/events manager will provide this information. Brookside will also provide votive candles and holders to compliment your centerpiece. Brookside has many extras available for your use. Inquire with the wedding/events manager.

Miscellaneous

*Brookside Country Club is a private MEMBERS ONLY establishment with the event venue open to the public. Guests of all events are not permitted to enter the CLUB areas at any time, unless prior approval has been arranged with management.

*Brookside Country Club is non-smoking facility. There are designated areas for smoking outside of the building.

*The Brookside Country Club private golf course is for our MEMBERS ONLY and is not accessible to any non-member event guests unless otherwise arranged with management.

~Brookside Country Club~
Wedding Contract

Event Type _____

Event Date and Timing _____

Contact Name(s) _____

Contact Phone/Email _____

Agreement Details _____

Deposit and Payment Schedule:

- Initial Deposit: \$ 1000.00 to secure reservation of date, due at contract signing
- Second Deposit: 50% Estimated Payment based on estimated guest count. Due Six (6) months prior to wedding date (the same date as the tasting and planning meeting).
- Final Payment: Due One (1) Week Prior to wedding date (special arrangements may be made with Events Manager to receive final payment)

I (we) have read and understood the Brookside Country Club Policies and agree to abide by them.

Brookside Country Club Signature _____ Date _____

Client Signature _____ Date _____

Print Name _____

Elnor "Noni" Snyder
Wedding & Events Manager
Brookside Country Club
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noni@brooksidepottstown.com